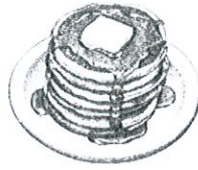


# DUTCH PANCAKES



## INGREDIENTS:

1 c flour  
1 t baking powder  
1c milk  
pinch of salt  
1 egg  
1/4 c water

few cubes of butter for frying

## METHOD:

- 1) Measure flour, salt and baking powder into a bowl
- 2) Add egg, milk and water to make a thin batter. Beat with an electric beater
- 3) Pour some of the mixture into a measuring cup
- 4) Melt 1 cube of butter on Low in a frying pan
- 5) Pour batter while tilting the frying pan to make a thin medium pancake
- 6) Immediately place thin slices of apple and a sprinkle of coconut on top
- 7) Cook until lightly golden on Medium and check by lifting the edge with a spatula
- 8) Turn over carefully and cook the other side
- 9) Make a stack and drizzle a choice of Maple syrup / Goldensyrup / mix of sugar and cinnamon on top. Decorate with some berries.

Dutch Pancakes are a traditional treat in Holland and are made with different fillings and in different sizes.